



KARISMA
cruises

Buffet Packages



* Chef charge applicable to all buffet menus (3-4 hour charge)

Monday to Friday - **\$260** Saturday - **\$285** Sunday - **\$310**

Gold Buffet Menu

\$60.00 per guest

- 2x Canapé Chef's selection
- 2x Main dishes from the buffet items
- 2x Salads / Sides
- Freshly-baked sourdough
- Chef's selection dessert
- Tea and coffee station

Diamond Buffet Menu

\$72.00 per guest

- 2x Canapé Chef's Selection
- 3x Main dishes from the buffet items
- 2x Salads / Sides
- 1x Cheese platter
- Freshly-baked sourdough
- 1x Market fresh Chef's selection dessert
- Tea and coffee station with petit fours

Platinum Buffet Menu

\$95.00 per guest

- 3x Canapé Chef's Selection
- 3x Main dishes from the buffet items
- 2x Salads / Sides
- 1x Cheese platter
- 1x Seasonal fresh fruit platter
- Freshly-baked sourdough
- 2x Market fresh Chef's selection dessert
- Tea and coffee station with petit fours

Buffet Items



Charred beef kebabs with salsa verde and charred carrot puree (GF)

Grilled lamb kofta with coriander yoghurt and cucumber salsa (GF)

Pumpkin, thyme and ricotta cannelloni with napolitana sauce and shaved parmesan

Salmon with crispy skin, bok choy and oyster sauce (GF)

Sous vide beef two ways with potato puree and red wine jus (GF)

Salmon croquette with autumn salad and fill with caper emulsion

Zucchini and chickpea fritter with eggplant yoghurt relish and wild rocket

Pork loin radicchio burnt orange and roasted fennel (GF)

Harissa roasted chicken thigh, aromatic rice, lemon yoghurt and dill salsa (GF)

Herb crumbed eggplant, napolitana sauce, baby basil and fresh mozzarella

Sous vide lamb rump with cauliflower puree roasted onions and jus (GF)

Sous video chicken breast with thyme crumb, potato puree and jus

Free range chicken breast stuffed with safe and bocconicini (GF)

Chargrilled beef sirloin with chimichurri and eggplant (GF)

Beef brisket croquette with smoked cauliflower puree and roast onion jus

Market fresh white fish with Japanese noodles and ponzu sauce

Whole grilled king prawns with Asian salad (GF) (Available on Diamond and Platinum Only)

Salads / Sides

Roast heirloom carrots, shaved fennel and baby rocket with sherry dressing (GF) (V)

Rocket, grilled pear, crispy bacon, feta and walnut (GF)

Pumpkin, watercress, alfalfa and marinated goats cheese (GF) (V)

Casareccia pasta with chilli, lemon and parsley (V)

Spicy vegetable vermicelli with Asian herbs (GF)

Shaved zucchini, mint and pea with sherry vinegar (GF) (V)

Chat potato salad with crispy bacon, shallots and aioli (GF)

Baby green beans with herb infused butter (GF) (V)

Quinoa with cucumber, tomato, herbs and lemon (GF) (V)

Roasted potatoes with butter and rosemary salt (GF) (V)

Extras

Desserts can be added for **\$9.00 per person**

Dessert Canapés can be added for **\$5.50 per person**

Platters can be added to any package (see platters menu)

Extra canapés can be added, starting at **\$5.50 per person**

